

THE PECK, STOW & WILCOX COMPANY,

Manufacturers of HARDWARE,

Southington, Conn.

Cleveland, Ohio,

and

New York.

Invite the attention of the Trade to the Wonderful Little Giant Meat Cutter.

A Machine of great
excellence, and of the
highest grade.

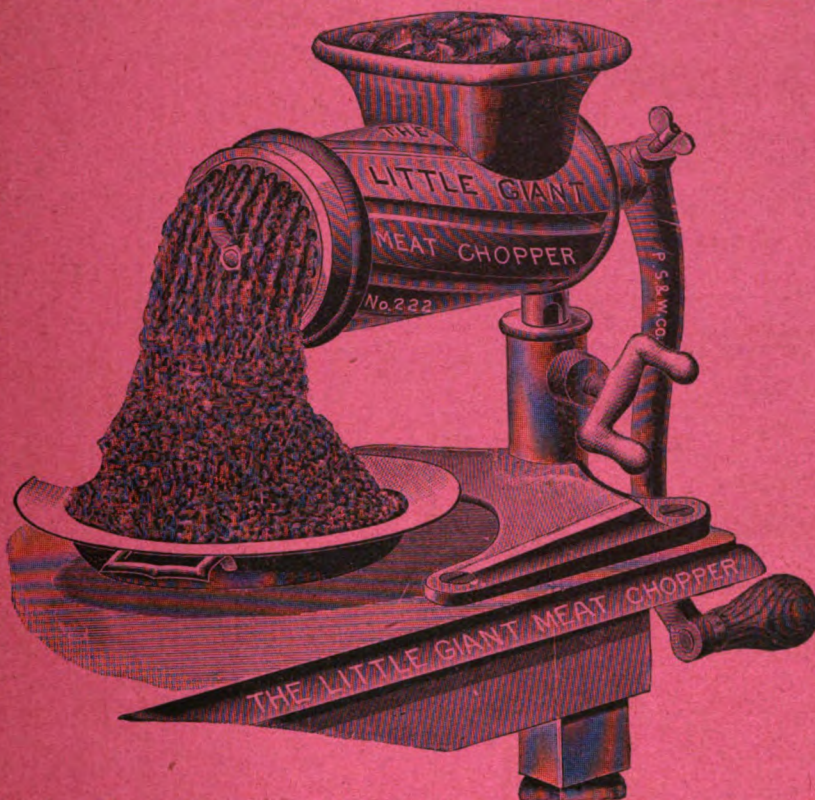
A KEEN CUTTER, STRONG
and DURABLE.

A HOUSEHOLD FAVORITE.

Easily Cleaned,
Easily Operated.

CUTS FASTER,
EASIER
and BETTER
than any Machine of
the kind.

In 3 Sizes, 5 Styles.



INDISPENSABLE FOR

Salads, Hash,
Croquettes,
Mince Meat,
Sausage Meat,
Hog's-Head Cheese,
Suet,
Codfish,
Hamburger Steak,
Clams, Lobsters,
Stale Bread
and Crackers
for Crumbs,
Corn for Fritters,
Beef for Tea,
Cabbage, Beans,
Potatoes.

The House Wife's Friend.

BUY IT and TRY IT.

A PERFECT MACHINE.

Where can you find a more complete statement of its merits or a more satisfactory recommendation of its value than the following:

A well-known and representative firm says: "We have had for sale EVERY KIND OF MEAT CUTTER MADE, and AFTER EXAMINATION OF THE MERITS OF EACH, have come to the conclusion that the LITTLE GIANT IS THE BEST OF ALL."

This season we are putting up with each Machine, WITHOUT EXTRA CHARGE, TWO PERFORATED PLATES for cutting FINE or COARSE. No Cutter better adapted to the Retail Trade than the LITTLE GIANT. All cutters thoroughly tinned. All parts well fitted.

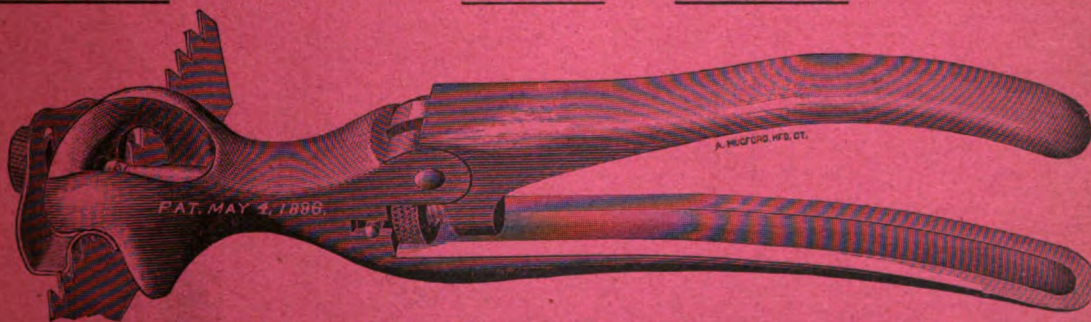
Nos. 305.	With Clamp, Weighs Complete, 5 1/4 lbs.	Cuts per Minute, 2 lbs.	Per dozen \$35.00
" 310.	" " " 8 3/4 "	" " " 3 "	" 48.00
" 320.	" " " 12 1/2 "	" " " 4 "	" 72.00
" 312.	On Feet, " 8 "	" " " 3 "	" 44.00
" 322.	" " " 12 1/2 "	" " " 4 "	" 68.00

Discount 50% and an extra allowance to the Wholesale Trade.

If YOU DO NOT SELL THIS CUTTER it is your loss as well as ours. Will you LET US KNOW WHY? WE CAN HELP YOU MAKE MONEY AND PLEASE YOUR CUSTOMERS.

Our New Saw Set, The "Ellrich,"

Is having a large sale, is well liked, and is an excellent tool at a moderate price.



If you do not have this Saw Set it will pay you to get it.

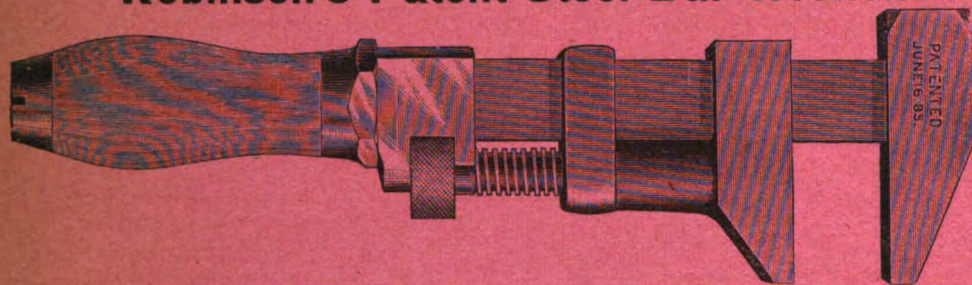
Note the following line of seasonable goods, all of our manufacture:

BRASS ANDIRONS,	LAMP BRACKETS,	HATCHETS,
FIRE DOGS,	STEEL TRAPS,	STEELYARDS,
SHOVELS, TONGS and POKERS,	CARRIAGE BOLTS,	NUT CRACKS,
BRACKETS,	in several grades,	FIRE SETS,
FLOWER POT BRACKETS,	HAMMERS,	FIRE IRON STANDS.

The Peck, Stow & Wilcox Company.

Very Desirable and Salable Goods.
Quality Guaranteed.

Robinson's Patent Steel Bar Wrench.



Extra heavy bar with independent journal bar Screw and Ferrule doubly locked together. Case-hardened in bone, Fully warranted.
All sizes from 6 in. to 21 inches in 3 styles

Bright, Black and Blued.

Cast Steel Nail Hammers.

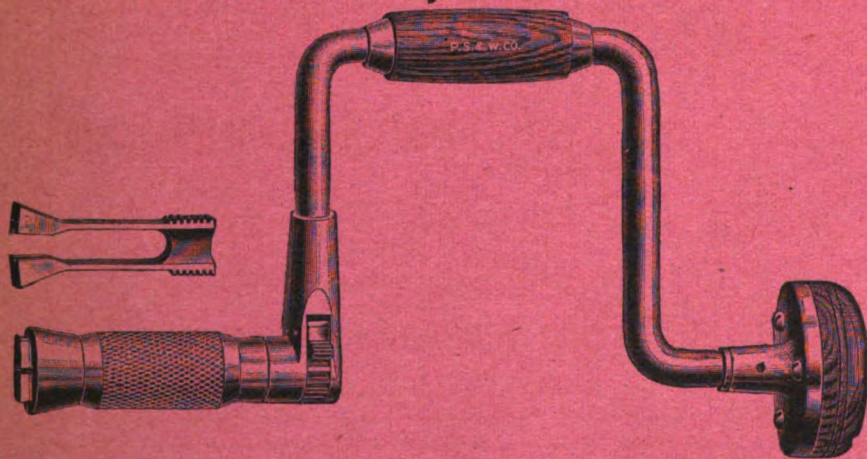
Forged Solid from the best Crucible Steel.
Weights given do not include the handles.



	Nos. 1,	1½	2	3
Weights,	1 lb. 4 oz.	1 lb.	13 oz.	7 1-2 oz.
Per doz.,	\$8.00	\$7.00	\$6.00	\$5 00

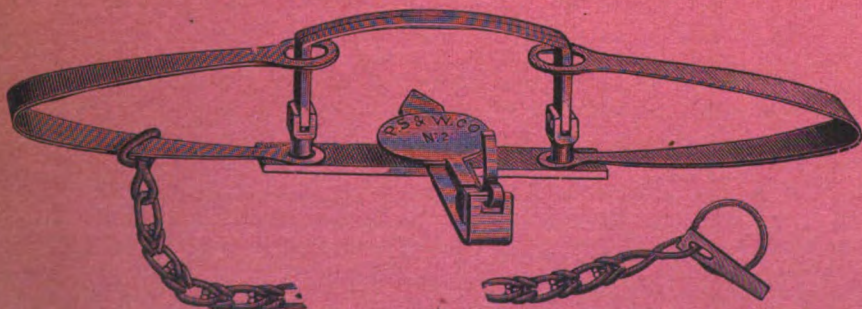
Usual Discount.

Peck's Patent Adjustable Bit Brace.



With Ratchet attachment, Lignum Vitæ heads, rosewood center. Everybody knows this to be the Best Brace made, the only one with a solid jaw, holding bits with round or square shank securely. In 5 sizes, 6, 8, 10, 12, 14 Inches
Put up in fancy boxes of one-half dozen each.

STEEL TRAPS



With Single and Double Spring, all sizes. See that P. S. & W. Co. is stamped on the Trap.

The Peck, Stow & Wilcox Company,
Southington, Conn., and New York.

Only manufacturers of a complete line of Tinsmiths' Tools and Machines. All of their goods are made by the most experienced mechanics, and are fully warranted.

If you want the best goods, the best made, the best adapted to your work, you will secure those bearing the stamp of this Company. All of their goods are of the highest grade and of the best quality. Remember that wherever they have been exhibited in competition with similar goods of other make, they have been invariably awarded the first prize for superlative excellence.

They are not abreast, but ahead of the times. Other makers are imitators, not originators.

Compare their Cornice Brakes, Squaring Shears, Beading Machines, Double Seaming Machines and Forming Machines with other makers, and record your verdict. We will abide by it.

100,000 workmen in sheet iron and metals throughout the world are our references.

The Peck, Stow & Wilcox Co.,

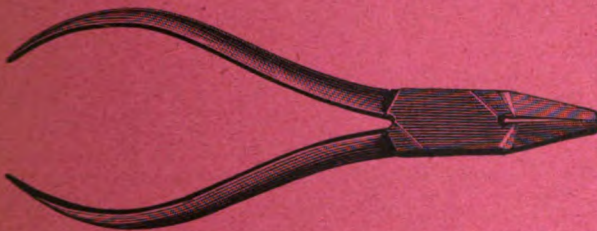
Manufacture a large line of **MACHINISTS' and CARPENTERS' tools** of the highest grade and best quality.



SOLID STEEL SIDE CUTTING PLIERS. These goods are **SOLID FORGED** from the best quality of steel, have **RAISED CUTTERS**, and are equal in every respect to any goods of the kind manufactured. Largely used by telephone and telegraph companies. For jewelers and fine machinists, we furnish these nickel plated. The sizes are 5, 6, 7 and 8 inches.

wires heavily charged with electricity. Tested to insulate against a current of 2,500 volts. The insulated covering is not brittle and will not flake off. The tool is of solid cast steel. Every trolley car should carry one of these pliers as a protection against accidents and a security of life. Made in three sizes, 6, 7 and 8 inches.

CAST STEEL PLIERS. Flat and Round Nosed. Our Nos. 20 and 25 are made of the



so favorably and well known among the trade that they need no further recommendation.

BUTTON'S PATTERNS COMBINED PLIERS and CUTTING NIPPERS. These goods are solid steel



Firmer and Framing Chisels, plain or with beveled edges, Corner Chisels, Carpenters' Snicks, Millwright Chisels, Paring Chisels, Millwright Gouges, Tanged Firmer Chisels and Gouges, Socket Firmer Gouges, Socket Firmer Paring Gouges, Drawing Knives, Razor Blade and Carpenters', Coach and Wagon makers'.

If the above named goods bear the stamp of the

P. S. & W. Co.

it will be a guarantee of their excellence.

THE POPULAR COFFEE MILL. This mill, the illustration of which is here shown, is in truth a Popular Coffee Mill on account of its superior quality as a grinder, and because it can be placed anywhere against the wall. It is so made that it projects at an angle of about forty five degrees from the wall, and unlike other side mills it is not necessary to find a jamb or corner on which to fasten it. It can be put up anywhere. It is well made and strong, is furnished in two sizes, known as No. 1 or 2, and can be retailed for 50 or 60 cents each. No dealers' stock is complete without this mill. We also make a large line of box and side coffee mills, of modern designs and with the latest improvements.

CAST STEEL SAFETY SIDE CUTTING PLIERS. The handles are covered with a patent insulation, specially made for the use of linemen, electricians and others, who wish to cut



highest grade of steel, are finely tempered, and are superior to any goods made in the country. Their quality and finish cannot be surpassed. Our Nos. 200 and 250 are made with lipped joints, are of solid steel, at somewhat less price than our other grade, but very much superior to imported goods.

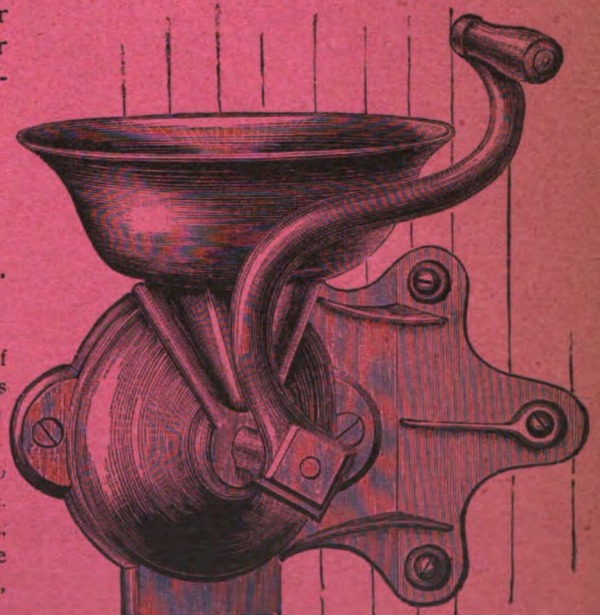
CAST STEEL WING DIVIDERS. These goods of our make are



forged and guaranteed to be of the best quality. Made in sizes from 4 1/2 to 12 inches.

AUGER BITS, SOLID CAST STEEL, DOUBLE SPUR. Furnished in sets or by the dozen. Full line, finely finished and well tempered.

Carpenters' Pincers, Saddlers' Punches, Compasses, Calipers, inside and outside, Shingling Hatchets, Claw Hatchets, Half Hatchets, Hunters' Hatchets, Boys' Axes, Machinists' Hammers, Farriers' Hammers, Socket



THE TRIUMPH

SIMPLE IN
CONSTRUCTION.

**A New Meat Chopper of the Highest Grade and Best Quality
Of Great Power. Adapted to a Variety of Uses.**

THE TRIUMPH OF SUCCESS. THE TRIUMPH OF ACHIEVEMENT. THE TRIUMPH OF INVENTIVE GENIUS.

All the Essential Qualities in the Best Family Meat Chopper are found in the TRIUMPH.

TINNED TO PREVENT RUST.

THE NEW "Triumph" Meat Chopper

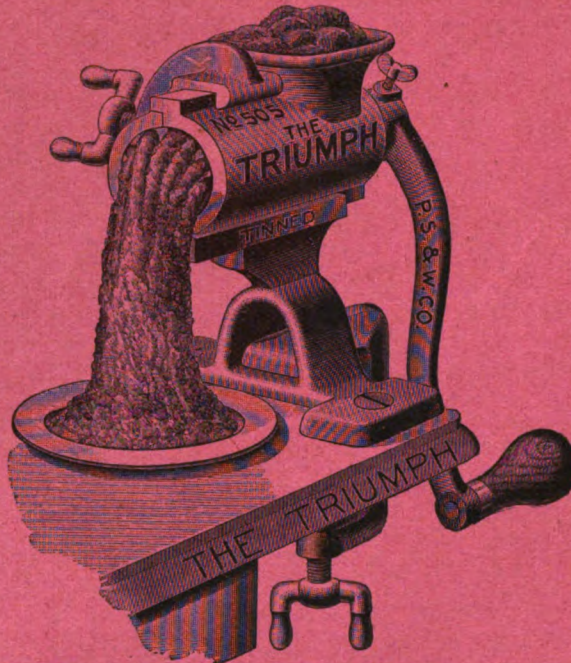
THE TRIUMPH OF DISCOVERY.

THE TRIUMPH OF VICTORY.

The Cheapest and by far the Best Meat Chopper ever
Manufactured.

ALL TRIUMPH CUTTERS ARE TINNED.

A remarkable statement,
unsolicited, coming to us un-
der date of Oct. 21, 1892, from
a party very familiar with all
the Meat Cutters now on the
market, and thoroughly ac-
quainted with their method of



construction, capacity and
ease of operation:

"I have been experimenting all day
with the Triumph Meat Chopper.
As an all-round family machine it
has no equal. For cold cooked beef,
either fresh or corned, it will beat all
others to death; also on all fat meat
without any lean or any hard sub-
stance to hold the fat; it excels all
others way out of sight. There is
nothing so far devised or invented
that will prepare apples for mince
pies like this machine. It also cuts
potatoes for hash. But I want to
emphasize its capacity for cutting
apples for mince pies; in this particu-
lar it excels everything in existence.
While for cutting raw beef, or pork
for sausages or hash, or for any
other substance, it is unquestionably
what you have already termed it,
'The Triumph of inventive genius.'"

THE PARTS ARE SO FORMED AS TO AVOID POSSIBLITY OF BREAKAGE.
THERE ARE NO SCREWS OR NUTS TO TAKE OFF AND LOSE.

THE CUTTING MECHANISM NEVER GETS OUT OF ORDER.

IT IS THE ONLY CUTTER THAT CAN BE CLEANED BY MERELY PUTTING THE CUTTING PARTS INTO HOT WATER.
THERE ARE ONLY THREE PARTS TO CLEAN.
No sharpening is ever needed, therefore no extra knives or discs are required. Pieces of bone or wood in the substance to be cut, will not break it. It will cut all kinds of meat, however stringy, fat, lean, raw, cooked, dry or tough. It is a hardy machine that will endure rough usage. It will work as well every time it is used as at first, and for household use it will last a lifetime. It will also cut many kinds of vegetables.

A PENNY SAVED IS A
PENNY EARNED.

A Few Grains of Common Sense.

In these hard times we need to economize in our food, not by going without, but by seeing that we have enough, and not too much, that it is healthy and nutritious, and that none of it is wasted.

If you buy a porterhouse steak, you have a long sag end to give to the cat. If you buy a sirloin, you have a small piece that is tender and juicy, and a large piece that is tough, stringy and dry.

If you buy a round steak you need a remarkably good butcher or remarkably good teeth.

If you have a Triumph Meat Cutter, you do not need to worry because you cannot get a steak that just suits you. Whatever you get, run it through the meat cutter and make it into flat cakes. You can then broil it, which is best, or fry it, which some people do. Besides if cut, it can be seasoned all through; all parts are thoroughly mixed, the juicy parts flavor the dry parts, and the whole is both delicious and nutritious. Moreover, to cut it fine aids digestion. Beef is one of the most nutritious of all meats, and with the exception of mutton and venison the most readily digested, if chewed fine. If swallowed in lumps, digestion is retarded.

What we claim for the Triumph Meat Cutter is that with it you can cut your meat thoroughly. No strings, no bits of muscle, not even bits of bone are found in its product. If you want your beef in small pieces, run it through once; if still finer, twice. For Hamburg steak it cannot be chopped too fine.

We have no word to say against other meat cutters. They have a broad field, and all have their good points; but we do say that for family use, the Triumph cutter has never yet been equaled. It has no complicated machinery to adjust, no difficult parts to wash. Any servant girl can be taught to put it together and to use it in two minutes.

For those who cannot afford to buy the better grades of steak it is invaluable. Any piece of beef after going through this meat cutter can be made into good steak by making it into a flat cake. We do not say that a neck piece will be made as nice and juicy as porterhouse, but we do say that it can be made both palatable and digestible.

Some people reject meat cutters because they do not make good hash. It is true that no meat chopping machine will leave boiled potato in pieces. If you want it that way the old fashioned chopping knife, with all the time and trouble it takes to use it is your best recourse. But for mince pies, Hamburg steak, croquettes, and many other dishes of the kind, nothing can equal a meat cutter, and no cutter can equal the Triumph.

Until your dealer learns its value and carries it in stock, write to

THE PECK, STOW & WILCOX CO., Southington, Conn., or New York.

Who will deliver it any where in the United States, express prepaid, for \$1.75. Your Hardware dealer should sell it to you at the same price.